HARWICH PORT HEALTH AUTHORITY

Annual Report

FOR THE YEAR 1952

THE STANDARD PRINTING AND PUBLISHING CO. HIGH STREET DOVERCOURT

Harwich Port Health Authority.

MEMBERS AND OFFICIALS OF THE AUTHORITY AS AT 31st DECEMBER 1952

ALDERMAN E. GANT (Deputy Mayor) Alderman J. E. CANN Councillor J. P. BENSTEAD ,, G. A. CALVER ,, W. F. ELWOOD ,, Mrs. E. M. SMITH	*Borough of Harwich*
Lt.-Col. R. C. DODGSON Councillor D. DOYLE JONES, J.F. Col. B. H. HUGHES-RECKITT, T.D.	*Samford R.D.C.*
Councillor F. W. AYLMORE ,, F. S. COBB ,, E. LOWE	*Tendring R.D.C.*
Councillor V. T. FAIERS ,, W. E. HASTE	*Felixstowe U.D.C.*
Councillor R. H. MATHESON	*Deben R.D.C.*

Clerk and Solicitor H. H. V. CARTER, B.A.

Office: 42 Church Street, Harwich (*Telephone* Harwich 666/7)

Harwich Port Health Authority.

Harwich, February, 1953

To the Chairman and Members of the Port Health Authority

Dear Mr. Chairman and Gentlemen,

We have the honour to submit the Annual Report for 1952. This is drawn up in accordanee with Ministry of Health Circular 33/52 dated 6th November 1952, which requires that Form Port 20 of October 1952 should be used as a guide to the general arrangement of the Report.

The Port is mainly used for Continental traffic, for which the vessels berth at Parkeston Quay. A cargo Train Ferry service to Zeebrugge is operated from the terminal at Harwich Quay.

The Ministry of Transport has three vessels at Parkeston Quay which are used for carrying troops and military personnel to Hook of Holland.

The Coastwise traffic consists mainly of motor and sprite sail barges carrying grain, copra, tallow, palm kernels, etc. from London to Felixstowe Dock and Mistley Quay, also small coasters carrying coal to Harwich gasworks. Many of these barges are very old, but they are generally maintained in a very clean and satisfactory condition.

During the year, the Ministry of Food stored considerable quantities of grain, copra and palm kernels in stores adjoining Felixstowe Dock. Several of these stores are of new brick construction with concrete floors and would appear to be rat-proof. The older stores in use are of corrugated iron. Most of these stores are actually situated outside the area of this Authority. From enquiries made, it would appear that these stores are supervised by the Felixstowe U.D.C., Ministry of Food Rodent Section, and Ministry of Agriculture Infestation Section for rodent control, adequate control is thus being exercised.

Felixstowe Dock is also used as a base by a small number of salvage vessels salvaging serap metals from wrecks in the area.

27,997 tons of grain, 2,543 tons of palm kernels, 2,176 tons of copra and 1,072 tons of edible tallow were landed at Felixstowe Dock during the year from Homc Ports.

Twenty-seven vessels applied for Deratting Certificates during the year. All these vessels were found to be free from rat infestation, and Deratting Exemption Certificates were issued in each case. The sum of £56 3*s* 0*d* was collected by the Authority for the inspection of vessels for this service, at the scale of fees laid down by the Ministry of Health.

Applications were received from nineteen coastal vessels for inspection for Rodent Control Certificates under the Prevention of Damage by Pests (application to Shipping) Order 1951. These vessels were found to be free from rats and mice and Certificates were issued in all cases.

The Railway Executive employ their own Rodent Operators who make regular visits, about once a month to the Port, and special attention is paid to the detection of rodent infestation on quays, warehouses, stables, marine shops, etc. The total number of rodents destroyed in these places during the year was 163 rats and 14 mice. Warfarin poison is now being used. This is much more convenient than the old poisons such as zinc phosphate or arsenic, as pre-baiting is not necessary with Warfarin, also as ' poison prejudice ' is not established in rats which have fed on the baits, but have not taken sufficient to kill them, the same baits and poison can be used repeatedly.

Duties under the Aliens Order were carried out throughout the year and details of this branch of the Service are given in Seetion 15.

The cordial relations between the Customs Department, the Immigration Department, the British Railways, the United Shipping Company, and the Zeeland Shipping Company have been maintained. A satisfactory liaison has also been established with the Ministry of War Transport Officials controlling the B.A.O.R. Troopship Service. Without sueh relationship it would be impossible for the work of the Port to be carried out in an efficient manner.

Once again it affords much pleasure to express appreciation of the work carried out by the various members of the Staff.

We have the honour to be, your obedient servants,

J. ROLAND HETHERINGTON
Port Medical Officer
Medical Inspector of Aliens

E. K. LOMAS
Chief Port Health and Food Inspector

SECTION I. STAFF

TABLE A

Name of Officer	*Nature of appointment*	*Date of appointment*	*Qualifications*	*Any other appointments held*
John Roland Hetherington	Port Medical Officer.	1.4.43	L.R.C.P. E., L.R.C.S. E., L.R.F.P., S.G., D.P.H.	M.O.H. HARWICH A.C.M.O. Essex County Council A.V.D.M.O. North-East Met. Hospital Board
Kieran Phelan. . . .	Assistant Port Medical Officer	1.8.36 (Temp. appt. 17.5.34)	M.B., B.Ch., B.A.O., N.U.I.	In general Practice
Edmund Kerry Lomas. .	Chief Port Health and Food Inspector	1.8.1923 Chief Inspector from 23.11.45	Sanitary Inspectors Cert. Meat and Food Inspectors Cert. Royal Sanitary Institute	Nil
Norman Peacock . . .	Assistant Port Health and Food Inspector	4.8.35	Sanitary Inspectors Cert. Meat and Food Inspectors Cert. Royal Sanitary Institute	Nil
Arthur Harley Marshall .	Assistant Port Health and Food Inspector	1.6.50 (Health Insp. from 14.6.49)	Sanitary Inspectors Cert. Meat and Food Inspectors Cert. Royal Sanitary Institute	Nil

Office of the Port Medical Officer .. .. .. Health Department, Main Road, Dovercourt, Tel: Harwich 506
Office of the Health Inspector .. .. .. Parkeston Quay, Tel: Harwich 656

SECTION II. AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR

TABLE B

Ships from	*Number*	*Tonnage*	*Number Inspected*		*Number of ships reported as having, or having had during the voyage, infectious disease on board*
			By the Medical Officer of Health	*By the Sanitary Inspector*	
Foreign Ports . . .	1,772	3,210,350	75	252	3
Coastwise	753	87,334	2	181	—
TOTAL. . .	2,525	3,297,684	77	433	3

SECTION III. CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

PASSENGER TRAFFIC . Number of passengers. . INWARDS . . British 145,208
Aliens 99,487
244,695

Number of passengers. . OUTWARDS . British 145,705
Aliens 97,150
242,855

CARGO TRAFFIC . Principal IMPORTS . Fruit. Vegetables. Poultry. Dairy Produce. Preserved Meats and Fruits. Biscuits. Bacon. Cocoa and Chocolate. Fish. Offals. Sausages. Yeast. Textiles. Apparel. Spirits. Wines. Paper. Books. Motors. Machinery. Animals, Birds, Fish (live). Bulbs. Plants. Flowers (Artificial and Fresh). Carpets. China. Furniture. Electrical goods and apparatus. Films. Glass. Ivory. Skins and Furs.

Principal EXPORTS . Animals (live). Textiles. Automobiles. Machinery. Leather (raw and manufactured). Chemical preparations. Fish. Malt. Furs. Furniture. Paper. Boots and Shoes. Hardware. Implements and Tools. Skins. Rubber Tyres. Tractors. Carpets. Books. Musical Instruments. Clothing.

PRINCIPAL PORTS from which ships arrive . Hook of Holland. Rotterdam. Antwerp. Zeebrugge. Esbjerg.

SECTION IV. INLAND BARGE TRAFFIC

There are no Inland barges using the Port.

SECTION V. WATER SUPPLY

(1) **Source of Supply**

The water to Harwich, Parkeston Quay and Mistley districts and for the shipping there is supplied by the Tendring Hundred Water Works Company. The water is obtained from wells and boreholes sited at Lawford and Dedham.

The water for shipping at Felixstowe Dock is from the private supply of the Felixstowe Dock Company. The source is from a spring at Peewit Hill. There is a chlorination plant at the storage reservoir. This is within the area of Felixstowe Urban District. Liaison is maintained with the Sanitary Inspector of that District with regard to control of this supply, and bacteriological tests have shown this water to be satisfactory.

(2) **Reports of Tests for Contamination**

Nine samples for bacteriological examination were taken during the year from shore hydrants used for supplying shipping.

Two samples taken from Parkeston Quay were reported as very satisfactory.

A series of samples taken from the Train Ferry Terminal at Harwich were reported as unsatisfactory. The Analyst's reports read " This water is of unsatisfactory bacterial character and gave a comparative high count of B.coli (Type I). The colony count is also unusually high."

The Tendring Hundred Waterworks Co. was notified of these findings, and after sampling and careful investigation, found one of their gravity tanks supplying this area was contaminated from bird droppings. This tank was promptly emptied, cleansed and made secure against entry by birds.

Samples taken since have proved satisfactory.

Thirteen samples for bacteriological examination have also been taken from the vessels which regularly use the Port. From the reports on these samples, it was evident that the practice which was in force, of once yearly cleansing and cement-washing fresh water tanks was not adequate. This matter was taken up with the Shipping Companies concerned and it was agreed that the recommendations in Ministry of Transport Notice M358 regarding cleansing of fresh water tanks on British owned vessels should be carried out, i.e. Tanks to be opened up, cleaned out, cement washed and aired at intervals not exceeding twelve months. In addition tanks to be thoroughly pumped out, hosed down, and if necessary re-cemented at six month intervals. Check samples taken after cleansing of tanks have proved satisfactory.

It was also agreed that monthly maintenance and cleansing of media in fresh water filters on vessels would be carried out.

(3) **Precautions taken against contamination of hydrants and hosepipes**

The supply hydrants are all built up and supplied with covers. Part of the wood quay at Parkeston Quay is now under reconstruction to concrete, and the Engineers on this work have been requested to ensure that during this reconstruction all fresh water hydrants should be built up and provided with proper covers.

The hoscpipes are cleansed and stored in a special shed after use, by the watermen.

(4) **Water Boats**

The only water boats in use at the Port are those used for supplying vessels of the Reserve Fleet R.N. These do not come under the control of this Authority.

SECTION VI. PUBLIC HEALTH (SHIPS) REGULATIONS 1952

(1) **List of Infected Areas (Regulation 6)**

A list is maintained of Ports and other areas which are infected or believed to be infected with any of the quarantinable diseases (e.g. Plague, Cholera, Yellow Fever, Smallpox, Typhus or Relapsing Fever). The list is kept up to date from information contained in the Weekly Record of Quarantinable Diseases issued by the Minister of Health.

The contents of this list, amended as may be required, are supplied to the Chief Preventive Officer, Harwich Customs and to the Chief Port Health Inspector.

(2) **Radio Messages**

(*a*) As Harwich is not a Radio Transmitting Port there is no arrangement for sending messages by radio granting permission for ships to enter the district.

(*b*) In the event of an outbreak of Infectious Disease or suspected Infectious Disease or other circumstances requiring the attention of the Medical Officer omessages sent by radi through North Foreland are transmitted to the Port Medical Officer. The action taken varies in accordance with the nature of the message.

(3) Messages are also received by signals in accordance with Regulation 15 of the Public Health (Ships) Regulations 1952.

(4) **Mooring Stations**

There is one mooring station in the Port District. This is bounded on the North by a line drawn from Fagborough Cliff to the River Steamers Pier Harwich, and on the South by a line drawn from Martello Tower to the Coast Guard Station Harwich.

To this Station infected ships or suspected ships are directed in accordance with Regulations 22 — 30 of the Public Health (Ships) Regulations. The general procedure is fully known to all the Pilots using the Port.

(5) (*a*) Patients suffering from infectious diseases are accommodated at Myland Hospital, Colchester.

(*b*) Every attempt is made to follow up and deal with contacts. Notice being sent if necessary to the Medical Officer of Health for the area to which contacts are going.

(*c*) Disinfection and cleansing of the affected portion of the ship is carried out by the Port Health Inspectors. Disinfection and cleansing of clothing and other articles is carried out at the Disinfecting Station of the Harwich Borough Council, being used on three occasions during the year.

SECTION VII. SMALLPOX

Cases of smallpox are sent to Myland Hospital, Colchester.

Transport for these cases is by ambulance belonging to the Essex County Council, the local health authority. Steps are taken to ensure that the ambulance crew is always fully protected by vaccination.

Dr. John Kershaw of Myland Hospital is available as a Consultant if required. Laboratory facilities for diagnosis are also available at the same Hospital.

SECTION VIII. VENEREAL DISEASE

The Port Medical Officer is in charge of a Clinic for the treatment of V.D. which is held at the Old Isolation Hospital, Main Road, Dovercourt at the following times:

Monday	9.30 — 10.0	a.m.
Wednesday	11.30 — 1.0	p.m.
Thursday	9.30 — 10.0	a.m.
and	6.00 — 7.0	p.m.

or at other times by appointment.

Notices advertising the place and times of Clinic sessions are exhibited in suitable places and the Public Health Inspectors seek to ensure that the facilities are made known to seamen using the Port.

SECTION IX. CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS

TABLE D

Category	*Disease*	*Number of cases during the year*		*Number of ships concerned*
		Passengers	*Crew*	
Cases landed from ships from foreign ports	Chicken Pox	—	1	1
	Poliomyelitis	—	1	1
Cases which have occurred on ships from foreign ports but have been disposed of before arrival	—	—	—	—
Cases landed from other ships	—	—	—	—

SECTION X. OBSERVATIONS ON THE OCCURRENCE OF MALARIA IN SHIPS

None.

SECTION XI. MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED FOR PLAGUE

This matter has not arisen nor is it likely to occur in a Port almost entirely used as a Packet Station. Should the necessity arise, however, the measures laid down in Part I of the 4th Schedule of the Public Health (Ships) Regulations 1952 would be put into operation in so far as applicable.

SECTION XII. MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

(1) Procedure for Inspection of Ships for Rats

Practically all the ships arriving from foreign ports were the regular vessels on the Continental and Danish Services. These vessels are boarded on arrival and inspected at least twice a month, and more often if necessary. In addition to the six monthly inspections for issue of Deratting and Deratting Exemption Certificates, constant watch is kept on holds, foodstores, galleys, cargoes for any evidence of rodent infestation. Member of crews, stevedores and workmen are instructed that any sign of rats on any of the vessels must be reported to this Authority.

Evidence of rat infestation on these vessels was practically non-existent, only one rat being destroyed on a ship during the year. This is mainly accounted for by the class of vessel using the Port, state of cleanliness of vessels, short length of voyages and class of cargo carried.

No vessels entered the Port during the year from Infected Areas.

(2) Arrangements for the bacteriological or pathological examination of rodents, with special reference to rodent plague, including the number of rodents sent for examination during the year.

Arrangements have been made by this Authority with the Public Health Laboratory Service at Ipswich for examinations of rodents for rodent Plague.

One Black rat caught on a vessel and two Brown rats caught on the Quay were sent to this laboratory during the year for examination.

Negative reports were received in all three cases.

(3) Arrangements in the district for deratting ships, the methods used, and if done by a commercial contractor, the name of the contractor

All the vessels which applied to this Authority for Deratting Certificates during the year were found to be free from rat infestation, and were granted Exemption Certificates.

Small infestations can be treated by the staff of this Authority by trapping or fumigation with sulphur dioxide. Small infestations on Vessels owned by the Railway Executive can be similarly treated by the Railway Rodent operators under the supervision of this Authority.

In the case of large infestations arrangements have been made by this Authority with the Shipping Companies to call in a commercial contractor, The Associated Fumigators Ltd., Victoria Dock Road, E.16, to carry out the necessary fumigation.

The Railway rodent operators make regular visits to the Port, and special attention is paid to the detection of rodent infestation on quays, warehouses, etc. under the Port Health Inspectors' supervision.

(4) Progress in Rat-proofing of ships

Many of the vessels are of post-war construction, and comply in general with the standards laid down by the Ministry of Transport. Food stores are rat-proof, all doors are tight fitting, and spaces around pipes, etc. and drainage holes in partitions or bulkheads are protected by strong expanding metal of fine mesh. All garbage tins are of metal, and removed on arrival of vessels in port.

TABLE E

Rodents destroyed during the year in ships from foreign ports

Category	*Number*
Black rats	1
Brown rats	Nil
Species not known	Nil
Sent for examination	1
Infected with plague	Nil

TABLE F

Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from foreign ports

No. of Deratting Certificates issued					*Number of Deratting Exemption Certificates issued*	*Total Certificates issued*
After fumigation with		*After trapping*	*After poisoning**	*Total*		
H.C.N.	*Other Fumigant (state method)*					
1	2	3	4	5	6	7
Nil	Nil	Nil	Nil	Nil	27	27

* State poisons used and number of Certificates issued after each poison

SECTION XIII. INSPECTION OF SHIPS FOR NUISANCES

TABLE G. Inspections and Notices

Nature and number of Inspections		*Notices served*			*Result of serving Notices*
		Statutory Notices	*Other Notices*		
			Informal	*Verbal*	
Verminous Quarters or Messrooms	10	—	—	10	Quarters or Messrooms treated insecticide
Defective Heating to Quarters	3	—	3	—	Defects remedied in 2 cases
Broken port glasses in Quarters	6	—	2	4	Defects remedied in 3 cases
Quarters require repainting	1	—	1	—	Repainting carried out
Defective lino in Quarters	1	—	—	1	New lino laid
Insufficient clothes lockers	1	—	—	1	Additional lockers provided
Defective ventilation to Quarters	1	—	1	—	Additional ventilation provided
Openings to fuel tanks in Quarters	1	—	1	—	Openings sealed off
Dirty Quarters	2	—	—	2	Quarters cleaned
Leaking deck-head in Quarters	1	—	1	—	Deck-head caulked
Bunk too near steam pipe	1	—	1	—	Bunk removed
Condensation in Quarters	4	—	4	—	Bulkheads painted cork cement in 3 cases
Leaking steam pipe in Quarters	1	—	—	1	Steam pipe repaired
Insufficient Hot Water to wash basins	1	—	—	1	Hot water system overhauled
Dirty wash rooms	2	—	—	2	Wash rooms cleaned
Insufficient wash basins	1	—	1	—	Additional wash basins fitted
Defective Food Stores	7	—	3	4	Defects remedied in 6 cases
Dirty Food Stores	1	—	—	1	Food Store cleaned
Defective Galley sinks	2	—	1	1	New sinks fitted
Deck of Galley defective	2	—	—	2	Decks repaired
Defective Galley stove	1	—	1	—	Defects remedied
Defective Galley refuse shute	1	—	—	1	Defects remedied
Galley requires repainting	1	—	—	1	Galley repainted
Choked scuppers in Galley	1	—	—	1	Scuppers cleared
Defective Preparation table in Pantry	1	—	—	1	New table top fitted
Ash shute near Galley defective	1	—	—	1	Defects remedied
Defective lino in Mess room	1	—	1	—	New lino laid
Defective W.C.'s or Urinals	4	—	2	2	Defects remedied
Choked or dirty W.C.'s	2	—	—	2	Defects remedied
Defective ventilation in Troop decks	1	—	1	—	Exhaust fans fitted
Dirty holds	4	—	—	4	Holds Cleaned
Defective drainage in holds	3	—	—	3	Defects remedied
Miscellaneous Inspections including follow-up Inspections	428	—	—	—	
TOTAL	498	—	24	36	

SECTION XIV. PUBLIC HEALTH (SHELL-FISH) REGULATIONS 1934 AND 1948

There are no shell-fish layings within the jurisdiction of the Authority.

SECTION XV.

MEDICAL INSPECTION OF ALIENS (APPLICABLE ONLY TO PORTS FOR LANDING OF ALIENS)

(1) **Medical Inspectors**

J. Roland Hetherington	Warrant issued October 1945
Keiran Phelan	„ „ November 1929
Julius Levy	„ „ August 1947
James Corbett	„ „ September 1949

(2) There are two female attendants, Mrs. Mary A. Ling appointed September 1948 and Mrs. Emily V. Cullingford appointed March 1948.

(3) The medical inspectors working on a rota, meet nearly all vessels arriving in Harwich carrying Aliens. Every effort is made to ensure that all Aliens are inspected before being landed. Aliens in certain categories are given a more thorough medical examination at which, in the case of female patients, the attendant also assists. A record is kept of the name and address in this Country of all Aliens so examined. Where there are conditions which might possibly affect the Aliens ability to maintain himself or where there are other similar circumstances these facts are conveyed to the Immigration Officer.

In brief the organisation of the work is in accordance with the requirements of the Aliens Order 1920.

(4)

Total number of vessels arriving at the Port carrying Aliens was	1,196
Total number of aliens arriving was	99,589
Total number of aliens landed was	99,487
Number of aliens refused leave to land was	102
Number of aliens refused leave to land on medical grounds was	3
Number of aliens medically inspected was	98,453
Number of aliens medically examined was	6,780
Number of Certificates issued was	9

Analysis of Aliens referred

	Number examined	*Certificates issued*
Ministry of Labour permits (M.L.)	5,748	3
Immigrants without M.L. permits	612	2
Others remaining more than three months and intending to take up employment	227	2
Students	61	—
Visiting for health reasons	1	—
Appearing to the Immigration Officer to be:		
(*a*) not in robust health	41	1
(*b*) mentally or physically abnormal or subnormal	1	—
(*c*) bodily dirty	7	—
(*d*) in need of medical examination for other special reasons	74	1
Seamen travelling as passengers	8	—
	6,780	9

Nationalities

American	3	Finnish	92	Latvian	9	Swedish	48
Austrian	59	French	7	Lithuanian	3	Swiss	76
Belgian	4	German	3,261	Liberian	6	Turkish	1
Chilian	2	Greek	5	Liechtenstcinian	1	Ukranian	9
Czech	261	Hungarian	4	Norwegian	24	Yugoslav	3
Danish	1,273	Indonesian	6	Polish	13	Stateless	21
Dutch	1,572	Indochinese	1	Rumanian	1		
Estonian	2	Italian	7	Russian	3	TOTAL	6,780

FOOD INSPECTION

Public Health (Imported Food) Regulations 1937 and 1945

All footstuffs landed at the Port was subject to routine inspection by the Food Inspectors. Quantities and descriptions of foodstuffs imported are shown in Appendix I. Foodstuffs found to be unfit for human consumption are shown in Appendix II.

Due to the Government restriction of Imports, the quantities of footstuffs imported during the year show a decrease, mainly in biscuits, preserved meats and fruits, fresh fruit, salted offals and fresh cream, but other footstuffs show a fair average.

Ten trucks of Italian cauliflowers which had been delayed on the Continent, and had become overheated were sorted and 1,382 crates condemned. These were surrendered by the consignee so it was not necessary to apply for a Magistrate's Order for destruction.

A large consignment of French lettuce which had travelled via Germany and Denmark was found on arrival to be unfit and was condemned.

A consignment of Italian apples was found to be heavily contaminated with arsenical spray. The Analyst's report on these showed 4 p.p.m. arsenic, and 7 p.p.m. lead and stated that these apples were not safe for human consumption unless properly washed to remove the surface deposit. Arrangements were made with the Health Authorities of the towns these were consigned to that this would be carried out before they were allowed on the market.

It was noticed in several consignments of Itailan apples that the papers in which the apples were wrapped were decorated with gilt lettering and a certain amount of this gilt did get on to the apples. As it was thought that this gilt was made up of brass filings, a sample was submitted for examination to ascertain the degree of contamination. The report stated that analysis of the gold lettering and border on the wrapper showed the pigment in the lacquer consisted of a mixture of copper and zinc, i.e. of the nature of very fine brass dust. Washings from one of the apples which showed a very marked deposit yielded a trace of copper amounting to about 2 p.p.m. This amount of copper was not regarded as harmful, moreover the deposit would be largely removed by washing and wiping.

A consignment of Dutch lunch tongues appeared to have been canned for a very long time. Samples were submitted for examination for metallic contamination from the can. The report showed 3.3 grains of tin per pound and 2.0 p.p.m. lead on the top surfaces, and 1.1 grains of tin per pound and 1.0 p.p.m. lead on the bottom surfaces. The Analyst reported that if the top surfaces of meat were removed the remainder would be fit for human consumption. As this was not a practical proposition, the entire consignment was re-exported by agreement with the consignee.

A consignment of Fat Rinds was found to consist of scrap meat in such condition as to afford insufficient means of identification with a definite part of a carcase. This was re-exported as prohibited meat under the Public Health (Imported Food) Regulations.

Considerable quantities of mussels are imported from Denmark. These are regularly sampled for bacteriological examination. These tests are carried out at the Public Health Laboratory, Ipswich. All shell-fish are bacteriologically examined by two methods — the Fishmongers Percentage Clean test, and the Ministry of Agriculture and Fisheries Roll Tube test (colonies of B.coli per ml. of flesh).

There is no legal bacteriological standard for shell-fish, but in his Memorandum on the bacteriological control of shell-fish, Dr. Knott, bacteriologist to the Fishmongers Company, recommends the following standards. These are the standards accepted by this Authority:

Percentage Clean	*Bact. coli (faecal Type I) per ml. of* flesh	*Conclusion*
100% to 80% .	5 colonies	Quite satisfactory
70%. . . .	5 – 15 colonies	Suspicious. Further samples to be taken. Sale not immediately prohibited
60% and lower .	above 15 colonies	Unsatisfactory. Sale prohibited until further samples examined

Nineteen samples of Mussels were submitted, of which sixteen proved satisfactory. One sample was suspicious, but subsequent samples from the same consignor were satisfactory. Two samples were unsatisfactory. The consignments from which these samples were taken were condemned and destroyed. These last two cases were reported to the Danish Authorities, and an Order was made by the Danish Ministry of Fisheries prohibiting the export to this country of live raw mussels from the fjords in this particular area. Since that Order came into operation all reports on samples have been satisfactory.

Four samples of Danish Oysters have been submitted. Three were reported as satisfactory and one unsatisfactory. Two subsequent samples from the latter consignor were reported as satisfactory.

Seven samples of Dutch oysters were submitted of which six were satisfactory and one suspicious. Further samples from this latter consignor were reported as satisfactory.

Bacteriological reports on mussels, oysters and other foodstuffs submitted for examination are shown in Appendix III.

Seizures under the Imported Food Regulations during the year numbered 3,217, weighing 87,560*lb*, including Prohibited Meat and Uncertified Meat Products re-exported under Regulation 12. In addition, 1,674*lb* of N.A.A.F.I. stores and 173*lb* of Ships' Stores were certified as unfit for human consumption.

Public Health (Preservatives in Food) Regulations 1925 – 1940

Three samples were taken during the year under these Regulations and submitted for analysis. All these were reported as complying with the Regulations.

Public Health (Imported Milk) Regulations 1926

No fresh milk or fresh cream was imported during the year.

I would like to express my thanks and appreciation to the Joint Board for giving me the opportunity to attend the conference of the Sanitary Inspectors Association held at Brighton in September 1952, as a delegate of the Port Health Authority, which gave me the opportunity apart from Official discussions, of being able to meet Inspectors from other Ports, and to discuss methods of administration and problems which arise.

APPENDIX I

SUMMARY OF FOODSTUFFS IMPORTED DURING THE YEARS 1952 AND 1951

	1952	1951	
Bacon	3,938	13,337	sides
Butter	4,560	8,491	casks
Barley	300	50	sacks
Biscuits	831,220	1,946,808	tins
Cheese	270,123	296,207	boxes
Casein	20	20	sacks
Chocolate	37,846	8,358	cases
Confectionery	7,130	10,833	cases
Coffee	13,375	6,792	sacks
Condensed Milk	7,000	15,000	cases
Eggs	30,206	38,662	cases
Fruit, Fresh	2,482,593	3,922,017	packages
Fruit Pulp	113	545	casks
Fruit Syrup	50	763	casks
Fondant	2,668	3,000	cases
Frozen Chopped Pork	800	557	cases
Frozen Cooked Pork	860	16,100	cases
Fish	724,085	674,299	cases
Honey Cakes	132	680	boxes
Jellies	160	—	boxes
Marzipan	20,544	18,957	cases
Milk Powder	400	—	sacks
Offal	4,401	27,098	casks
Pork, Fat Backs	2,651	*(included in offal)*	cases
Pate de Fois Gras	150	292	cases
Poultry	851	46,314	cases
Provisions	3	170	cases
Piping Jelly	7,000	—	cases
Rye Bread	110	—	cases
Sausages	83,166	36,313	cases
Salad Cream	395	1,563	casks
Sweetened Fat	325	813	cases
Soup Powders	6,991	69	cases
Spiced Cakes	300	—	cases
Tinned Mustard	454	160	cases
Tinned Meats	24,390	64,517	cases
Tinned Sausage	1,724	213	cases
Tinned Fish	221	150	cases
Tinned Vegetables	3,665	224	cases
Tinned Chicken	202	638	cases
Tinned Hams	3,958	14,102	cases
Tinned Fruit	12,202	122,584	cases
Tinned Bacon	25	—	cases
Tinned Soups	50	—	cases
Tinned Molasses	4	—	cases
Tomatoe Puree	60	—	casks
Venison	9	90	packages
Vegetables, Fresh	2,320,955	2,746,862	packages
Whale Meat	1,829	—	packages
Yeast	100	1,200	baskets
Apricot Kernels	—	306	sacks
Beaver Meat	—	33	cases
Bakery Cream	—	460	cases
Bread Dough	—	45	cases
Cream, Fresh	—	37,935	gallons
Cake Mixture	—	200	cases
Corn Flour	—	1,600	sacks
Fruit, Fresh Frozen	—	815	packages
Farina Flour	—	500	sacks
Mint Essence	—	5	cases
Rennet	—	160	cases
Rabbits	—	351	cases
Tinned Cream	—	8	cases

APPENDIX II

SEIZURES UNDER THE PUBLIC HEALTH (IMPORTED FOOD) REGULATIONS 1937

(including Prohibited Meat and Uncertified Meat or Meat Products re-exported under Article 12 of the Regulations)

		Cwts.	*Qtrs.*	*Lbs.*
Offals:				
Scrap Meat	14 casks			
Casings	3 casks			
Fat Backs	123 casks	155	0	0
Fruit:				
Grapes	17 packages			
Melons	6 Melons			
Bilberries	14 chips			
Peaches	2 trays			
Pears	5 boxes	4	2	12
Vegetables:				
Lettuce	884 crates			
Cauliflowers	1,382 crates			
Cucumbers	3 boxes			
Tomatoes	6 trays			
Onions	2 bags	577	3	23
Cheese	9 cheeses		2	18
Cod Roes	3 boxes		1	14
Mussels	40 sacks	40	0	0
Shrimps	1 package			9
Preserved Fruit	21 jars		1	8
Tinned Fish	2 tins			11
Tinned Meats	168 tins	3	0	0
Tinned Hams	1 tin			12
Eggs	508 eggs		2	11
Piping Jelly	2 cases	1	0	0

SHIPS' STORES CERTIFIED AS UNFIT FOR HUMAN CONSUMPTION

	Cwts.	*Qtrs.*	*Lbs.*
Corned Beef			6
Tinned Ham			13
Raspberry Jam			3
Tinned Milk		1	20
Beef		2	7
Lamb			24
Rabbits			10
Tinned Meat			4
Marzipan			2

N.A.A.F.I. STORES CERTIFIED AS UNFIT FOR HUMAN CONSUMPTION

	Cwts.	*Qtrs.*	*Lbs.*
Oranges	9	0	15
Apples	2	1	11
Tomatoes	2	1	21
Tinned Milk			16
Tinned Meats		3	15

APPENDIX III

REPORTS ON FOODSTUFFS FORWARDED FOR:

(A) CHEMICAL EXAMINATION

Nature	*Country of origin*	*Purposes of Examination*	*Results*	*Remarks*
Lunch Tongue .	Holland	Preservatives and Metallic content	Nil Preservatives. **Top** 3.3 grs. Tin per pound. 2.0 p.p.m. Lead. **Interior** 0.8 grs. Tin per pound. 1.5 p.p.m. Lead. **Bottom** 1.1 grs. Tin per pound. 1.0 p.p.m. Lead.	If top surface of meat were removed, remainder would be fit for human consumption in respect of tin and lead contamination.
Raspberry Pulp .	Holland	Preservatives	SO2. 1,790 p.p.m. Other preservatives absent.	Within the limits allowed by the Regulations.
Strawberry Pulp .	Holland	Preservatives	SO2. 1,330 p.p.m. Other preservatives absent.	Within the limits allowed by the Regulations.
Apples . . .	Italy	Arsenical Spray	Arsenic — 4 p.p.m. Lead — 7 p.p.m.	These apples are not safe for human consumption unless properly washed to remove the surface deposit.
Apples . . .	Italy	Surface Metallic Contamination	Copper — 2 p.p.m.	With regard to the trace of copper on the apples we should not regard this as harmful.

(B) BACTERIOLOGICAL EXAMINATION

Nature	*Number of samples submitted*	*Results*	*Remarks*
Dutch Tinned Lunch Tongue	2	Sterile	
Dutch Tinned Pork Lunch Meat.	1	Sterile	
Dutch Tinned Pressed Pork	4	Sterile	
Danish Tinned Lunch Meat	1	Sterile	
Danish Tinned Tongue	1	Sterile	
Danish Tinned Pork Brawn	1	Sterile	
Danish Oysters	3	100 per cent Clean. Nil Salmonella	Satisfactory
Danish Oysters	1	50 per cent Clean. Nil Salmonella	Unsatisfactory
Dutch Oysters	6	100 per cent Clean. Nil Salmonella	Satisfactory
Dutch Oysters	1	70 per cent Clean. Nil Salmonella	Suspicious
Danish Mussels	10	100 per cent Clean. Nil Salmonella	Satisfactory
Danish Mussels	4	90 per cent Clean. Nil Salmonella	Satisfactory
Danish Mussels	2	80 per cent Clean. Nil Salmonella	Satisfactory
Danish Mussels	1	70 per cent Clean. Nil Salmonella	Suspicious
Danish Mussels	1	50 per cent Clean. Nil Salmonella	Unsatisfactory
Danish Mussels	1	30 per cent Clean. Nil Salmonella	Unsatisfactory
Danish Cooked Mussels in vinegar . . .	1	Coliform bacilli not found Salmonella not found	